

**DESCRIZIONE**

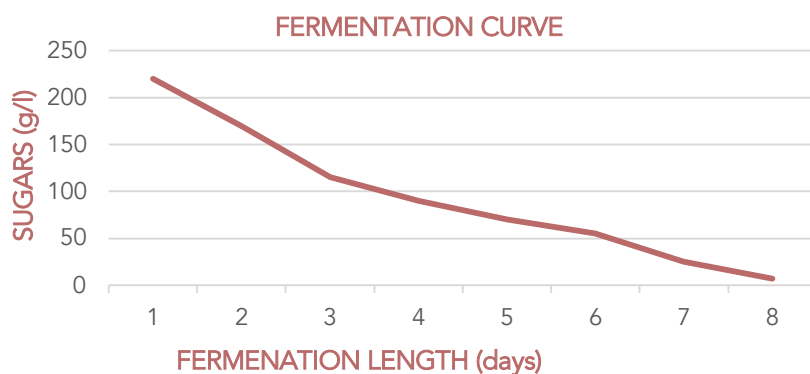
Selected active dry yeast: *Saccharomyces cerevisiae* var. bayanus. GMO Free.

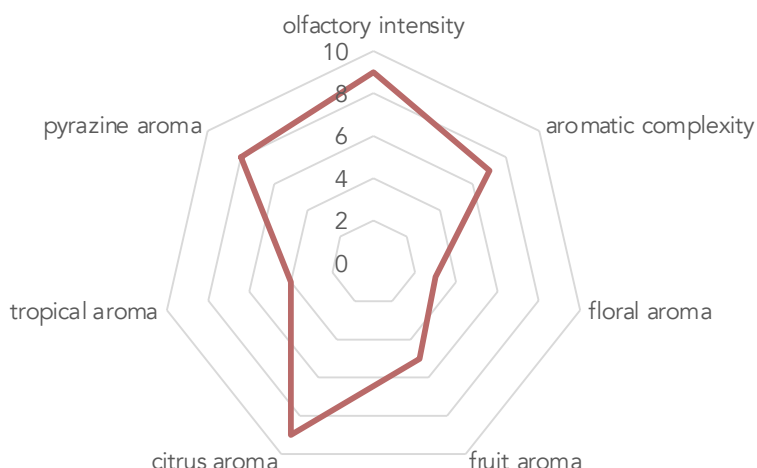
Selected yeast for making high quality red wines, characterized by a fresh and fruity aroma. Its effective varietal aromatic expression contributes to the exaltation of delicate notes reminiscent of red berries, in particular shades of ribes and more. Its excellent ability to produce glycerol and release mannoproteins allows the winemaker to obtain "high quality" wines, characterized by roundness, softness and structure exceptional. Powerful yeast with impressive fermentative vigor, allows to conduct fermentations with high alcoholic potential, with strong temperature stresses and extreme vinification conditions. Specific for the elaboration of Cabernet-sauvignon, Syrah and Merlot, Mazuelo and Graciano wines. Specific for the fermentation of Zinfandel, Primitivo, Carménère, Malbec and Mazuelo e Graciano.

Its fructophilic character makes it an indispensable aid in closing sluggish fermentations or ones with a high alcohol content. It can also be applied in stuck fermentations at a dose of 40 g/hl.

**PRESTAZIONI ENOLOGICHE**

- Killer factor with prevalence on the autochthonous microflora
- High alcoholic resistance up to 20.5% vol.
- Fructosophile
- Reduced latency phas
- High production of glycerol (9-10 g/l)
- Significant cession of mannoproteins during the autolysis, with release in the phase of "elevation sur lies"
- Fast fermentations and refermentations
- Regular fermentation within a wide temperature range : from 14 to 32°C
- Low production of volatile acidity
- Low production of sulfites and sulfur compounds
- Low production of acetaldehyde and pyruvic acid
- High resistance to inhibitory factors of fermentation

**TYPE OF WINE: STILL WINE****CULTIVAR: PRIMITIVO****GENERATED ALCOHOL: 13.9% vol.****T. FERM: 18°C****VOLATILE ACIDITY: 0.19 g/l**



olfactory intensity	9
aromatic complexity	7
floral aroma	3
fruit aroma	5
citrus aroma	9
tropical aroma	4
pyrazine aroma	8



DOSES AND INSTRUCTION FOR USE

The recommended doses can vary depending on the pattern of use, from the health status of the grapes and from the winemaker's judgment.

- Red Wine making: 20-30 g/hl

Rehydrate in a volume of water 10 times greater than the weight of the yeast, at a temperature of 35°-40°C.

Homogenize the mass well, wait 10-15 minutes and add ACTIVE POWER in doses of 20-30 g/hl to guarantee and optimize an important cell multiplication phase.



PACKAGING STORAGE

Vacuum packages of 0.500 kg in boxes of 10 kg.

Store the product in a cool and dry place.

Product conforms to the Codex Oenologique INTERNATIONAL.



ANALISIS TYPE

- Non Saccharomyces: ufc/gr <500
- Lactic bacteria: ufc/gr <500
- Mould: ufc/gr <50
- Acetic acid bacteria: ufc <50
- Coliforms: ufc/g <50
- E. Coli/g: absent
- Staphylococcus cfu/g: absent
- Salmonella/25g: absent

